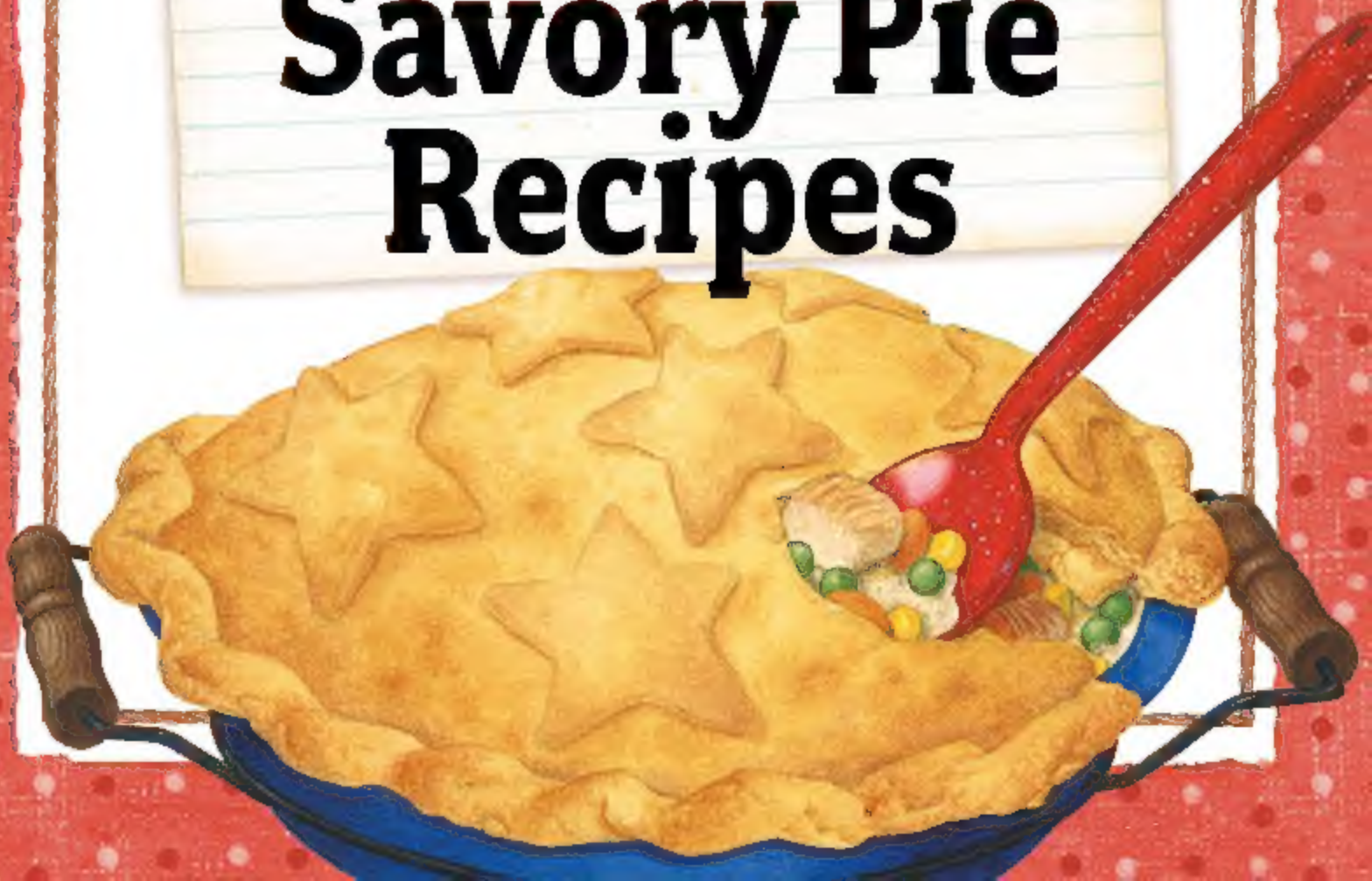
Gooseberry Patch®

Circle of Friends Cookbook

Savory Pie Recipes



Old-Fashioned Turkey Pot Pie

2 9-inch pie crusts
2 T. onion, chopped
1 to 2 t. oil
2 c. cooked turkey, cubed
2 c. frozen mixed vegetables, thawed
10-3/4 oz. can cream of chicken soup
1/2 c. milk

Line a 9" pie plate with one pie crust; set aside. In a skillet over medium heat, sauté onion in oil until slightly soft. Stir in turkey, vegetables, soup and milk; pour into pie crust. Cover with remaining crust; crimp edges and cut vents in top crust. Bake at 400 degrees for 40 to 50 minutes, until bubbly and golden. Serves 6.

©Gooseberry Patch · www.gooseberrypatch.com

Cornbread Chicken Pot Pie

4 boneless, skinless chicken breasts, cooked and cubed
2 10-3/4 oz. cans cream of chicken soup
16-oz. container sour cream
pepper to taste
1 t. dried basil
16-oz. pkg. frozen mixed vegetables
2 8-1/2 oz. pkgs. cornbread mix
1 c. shredded Cheddar cheese

Evenly arrange chicken in a greased 13"x9" baking pan. In a bowl, mix together soup, sour cream, pepper and basil. Add frozen vegetables; spread over chicken in pan. Prepare cornbread mixes according to package directions; spread batter evenly to cover vegetable mixture. Sprinkle with cheese. Bake, uncovered, at 425 degrees for 25 minutes, or until golden and bubbly. Let cool for 15 minutes. Serves 4 to 6.

©Gooseberry Patch · www.gooseberrypatch.com

Speedy Shepherd's Pie

1 lb. ground beef, browned and drained
14-1/2 oz. can green beans, drained
8-oz. can tomato sauce
2 c. mashed potatoes
1 c. shredded Cheddar cheese

In a lightly greased 3-quart casserole dish, layer ingredients in order given. Cover with aluminum foil. Bake at 350 degrees for 30 minutes, or until heated through and cheese is melted. Serves 6.

©Gooseberry Patch · www.gooseberrypatch.com

Sun-Dried Tomato & Parmesan Quiche

10-inch pie crust
2 T. butter
1/2 c. shallots, diced
1 clove garlic, finely minced
5 c. zucchini, thinly sliced
salt and pepper to taste
1/2 lb. deli ham, finely diced
5 eggs, beaten
1/3 c. sun-dried tomatoes packed in oil, drained and chopped
3/4 c. milk
1/2 c. whipping cream
1/4 c. grated Parmesan cheese
paprika to taste

Place pie crust in a 10" pie plate; line with aluminum foil. Weight with pie weights or dried beans and bake at 350 degrees for 20 minutes. Remove weights and foil from crust; set aside. Melt butter in a large skillet over medium-high heat; add shallots and garlic. Sauté for about 3 minutes, until tender. Add zucchini, salt and pepper; cook for about 5 minutes, stirring gently. Drain well. Add ham and remove from heat; set aside. Combine eggs, tomatoes, milk and cream in a separate bowl; add to zucchini mixture. Pour into crust and sprinkle with Parmesan cheese. Cover top edge of crust with foil. Increase oven to 375 degrees; place quiche on a baking sheet and bake for 30 minutes. Reduce oven to 350 degrees; sprinkle quiche with paprika and bake for an additional 15 minutes. Serves 6 to 8.

©Gooseberry Patch · www.gooseberrypatch.com

Ham & Potato Pie

2 9-inch pie crusts
3 potatoes, peeled and sliced
1/2 c. cooked ham, cubed
1/2 c. Cheddar cheese, cubed
4 to 5 eggs, beaten

Arrange one pie crust in a 9" pie plate; set aside. In a saucepan, boil potatoes in water until tender, about 15 minutes; drain. Spread into pie crust; add ham and cheese. Pour eggs over top; cover with remaining crust. Pinch crusts together; vent top crust. Bake at 400 degrees for 45 to 50 minutes, until golden. Serves 8.

©Gooseberry Patch · www.gooseberrypatch.com

Golden Shepherd's Pie

2 to 3 c. prepared stuffing
1 c. assorted cooked vegetables, diced
2-1/2 c. cooked turkey, cubed or sliced
1 to 2 c. turkey gravy
2 c. mashed potatoes
1/4 c. butter, diced
Garnish: shredded Cheddar cheese, paprika, fresh parsley

In a lightly greased 10" deep-dish pie plate or 4 oven-safe bowls, layer stuffing, vegetables, turkey and gravy. Spread or pipe mashed potatoes over top; dot with butter and sprinkle with garnishes as desired. Bake at 350 degrees for 25 to 30 minutes, until heated through and golden. Serves 4.

©Gooseberry Patch · www.gooseberrypatch.com

Pizzeria Pot Pie

1 lb. ground turkey sausage
1/2 c. onion, chopped
1-1/2 c. sliced mushrooms
1 c. green pepper, chopped
14-1/2 oz. can chunky pizza sauce
2 c. biscuit baking mix
1/4 c. milk
1 egg, beaten
2 T. grated Parmesan cheese

Brown sausage and onion in a skillet over medium heat; drain. Stir in mushrooms, pepper and pizza sauce; spoon into an ungreased 3-quart casserole dish and set aside. In a bowl, stir together baking mix, milk, egg and cheese until dough forms. Turn onto a floured surface; knead 10 times. Pat into a 9-inch circle; cut into 6 wedges. Arrange wedges over sausage mixture. Bake, uncovered, at 400 degrees for 30 minutes, or until crust is golden. Serves 6.

©Gooseberry Patch · www.gooseberrypatch.com

Slow-Cooker Sausage Pie

1 lb. ground pork sausage, browned and drained
10-oz. pkg. frozen peas and carrots
24-oz. pkg. refrigerated mashed potatoes
12-oz. jar beef gravy

Combine sausage with peas and carrots in a slow cooker. Spoon mashed potatoes evenly over mixture; top with gravy. Do not stir. Cover and cook on low setting for 4 to 6 hours. Makes 6 servings.

©Gooseberry Patch · www.gooseberrypatch.com

Crispy Noodle Pie

3-oz. pkg. beef-flavored ramen noodles
1/2 lb. ground beef
1/2 c. onion, chopped
1/2 c. water
1/2 c. peas
salt and pepper to taste

Prepare ramen noodles according to package directions, reserving seasoning packet; drain and set aside. Brown beef in a skillet over medium heat; drain. Add onion, water and half the seasoning packet. Simmer until slightly thickened. Add peas, salt and pepper. Spoon beef mixture into a 9" pie plate and top with noodles. Broil until tops of noodles are golden and crispy. Serves one to 2.

©Gooseberry Patch · www.gooseberrypatch.com

Rooster Pie

2 c. cooked chicken, cubed
1 c. frozen peas and carrots
1 onion, diced
3 T. pimentos, chopped
1 T. fresh parsley, chopped
salt and pepper to taste
10-3/4 oz. can cream of chicken soup
1 c. sour cream
1 c. chicken broth
12-oz. tube refrigerated biscuits

In a bowl, combine chicken, frozen vegetables, onion, pimentos, parsley, salt and pepper; set aside. In a separate bowl, combine soup, sour cream and broth; stir into chicken mixture. Spread in a greased 13"x9" baking pan. Arrange biscuits over top of chicken mixture. Bake at 350 degrees for 30 minutes, or until biscuits are golden. Serves 4 to 6.

©2015 The Recipe Box Co., LLC

Flaky Chicken Pot Pie

2 15-oz. cans mixed vegetables, drained
10-oz. can chicken, drained
1/2 t. garlic powder
1/2 c. milk
2 10-3/4 oz. cans cream of chicken soup

Combine all ingredients in a large bowl; spread into a greased 13"x9" baking pan. Spread Topping evenly over top; bake at 400 degrees for 30 to 35 minutes, until golden. Serves 6.

Topping:

1/2 c. butter
1 c. all-purpose flour
1 c. milk
1/2 t. salt
1/4 t. pepper
2 t. baking powder

Melt butter in a 2-quart saucepan over low heat; remove from heat. Whisk in flour until smooth; add remaining ingredients, mixing well. Mixture may be lumpy.

©2015 Favorite Recipes Press, LP

Asparagus Shepherd's Pie

6 potatoes, peeled and quartered
1 lb. ground beef
1 onion, chopped
2 cloves garlic, minced
10-3/4 oz. can cream of asparagus soup
1/4 t. pepper
1 lb. asparagus, trimmed and cut into 1-inch pieces
1/2 c. milk
1/4 c. butter
1 t. dried sage
3/4 t. salt
1/2 c. shredded mozzarella cheese
paprika to taste

Add potatoes to a saucepan; cover with water. Cook over medium heat until tender, about 15 minutes. Drain and set aside; cover to keep warm. Brown beef in a skillet over medium heat; drain. Add onion and garlic; cook until tender. Stir in soup and pepper. Pour mixture into a greased 2-quart casserole dish. Cook asparagus in a small amount of water over medium heat until crisp-tender, about 3 to 4 minutes. Drain and arrange over beef mixture. Mash potatoes with milk, butter, sage and salt. Spread potatoes over asparagus. Sprinkle with cheese and paprika. Bake, uncovered, at 350 degrees for 20 minutes. Makes 4 to 6 servings.

©2015 Gooseberry Patch

Upside-Down Mexican Pot Pie

1 lb. ground beef
1 onion, chopped
1 green pepper, chopped
1 zucchini, chopped
4-oz. can diced green chiles
14-1/2 oz. can diced tomatoes
11-oz. can corn, drained
8-1/2 oz. pkg. cornbread mix
1 c. shredded Mexican-blend cheese

In a skillet over medium-high heat, brown beef with onion, green pepper, zucchini and chiles. Drain; add tomatoes with juice and corn. Simmer about 5 minutes. Prepare cornbread mix according to package directions; pour batter into a lightly greased 2-quart casserole dish. Spoon beef mixture over batter; sprinkle with cheese. Bake, covered with aluminum foil, at 350 degrees for 25 minutes. Uncover; bake an additional 5 minutes, until cheese is bubbly and heated through. Serves 6.

Tamale Pot Pie

1 lb. ground beef
10-oz. pkg. frozen corn, thawed
14-1/2 oz. can diced tomatoes
2-1/4 oz. can sliced black olives, drained
1 c. plus 2 T. biscuit baking mix, divided
1 T. chili powder
2 t. ground cumin
1/2 t. salt
1/2 c. cornmeal
1/2 c. milk
2 T. chopped green chiles
1 egg, beaten

Brown beef in a large skillet over medium heat; drain. Stir in corn, tomatoes with juice, olives, 2 tablespoons baking mix, chili powder, cumin and salt. Heat to boiling, stirring frequently. Boil and stir one minute. Keep warm over low heat. In a bowl, stir together remaining baking mix and other ingredients until blended. Pour beef mixture into an ungreased 9"x9" baking pan. Spread cornmeal mixture over beef mixture. Bake at 400 degrees for 20 to 30 minutes, until crust is golden. Serves 6.

©2015 Tried & True Cookbooks, LLC www.triedandtruecookbooks.com

Spaghetti Pie

8-oz. pkg. spaghetti, cooked
2 t. olive oil
1 c. pasta sauce
1 c. sliced mushrooms
1/2 c. green pepper, chopped
1/2 c. black olives, chopped
1/4 lb. mozzarella cheese, cubed
2 t. garlic, minced
1/2 t. Italian seasoning
1/2 t. seasoned salt
1/4 t. red pepper flakes
4 eggs, beaten
1/2 c. milk
3/4 c. sliced pepperoni
1/2 c. grated Parmesan cheese

Toss cooked spaghetti with oil in a large bowl; add sauce, vegetables, mozzarella cheese, garlic and seasonings. Mix well; spread in a lightly greased 13"x9" baking pan. Whisk together eggs and milk; pour over spaghetti mixture. Arrange pepperoni evenly on top; sprinkle with Parmesan cheese. Bake, uncovered, at 375 degrees for 25 to 30 minutes, until bubbly and golden. Let stand for 5 minutes; cut into squares. Makes 6 to 8 servings.

Yummy Meat Pie

8-oz. tube refrigerated crescent rolls, separated
10-oz. pkg. Swiss cheese, cubed
1 lb. smoked pork sausage, sliced
2 eggs, beaten
8 to 10 slices pepperoni, diced

Line a 9" greased pie plate with 5 crescent rolls, pressing seams together. In a bowl, mix together cheese, sausage, eggs and pepperoni; spread in crust. Thinly roll out remaining rolls; cut into strips. Criss-cross over top of pie. Bake at 325 degrees for 50 to 60 minutes. Let stand 10 minutes before slicing. Makes 8 servings.

©2015 Publications International, Ltd.

Beef Pot Pie

2 12-inch pie crusts
2 c. roast beef, cubed
2 10-3/4 oz. cans cream of potato soup
1/2 c. milk
1 c. mixed vegetables, drained
salt and pepper to taste
dried parsley, dried thyme and onion powder to taste

Line a 12" pie plate with one crust. Combine beef, soup, milk and vegetables; season to taste with salt, pepper and seasonings. Spread in crust. Top with remaining crust; crimp edges and vent top. Bake at 350 degrees for 45 minutes to one hour. Let stand 10 to 15 minutes before serving. Makes 8 servings.

©2015 Publications International, Ltd.

Easy Cottage Pie

1-1/2 to 2 lbs. ground beef
16-oz. can Sloppy Joe sauce
14-oz. pkg. instant mashed potato flakes
1-1/2 c. shredded Cheddar or American cheese

Brown beef in a skillet over medium heat. Drain; stir in sauce and heat through. Spread beef mixture in an ungreased 13"x9" baking pan. Prepare 12 servings of mashed potatoes as package directs. Carefully spread potatoes over beef mixture; top with cheese. Bake, uncovered, at 350 degrees for 15 minutes, or until cheese melts. Serves 8 to 10.

©2015 The Gooseberry Patch

Vegetable Patch Pie

1 onion, chopped
8-oz. pkg. sliced mushrooms
1 clove garlic, minced
2 T. olive oil
2 carrots, peeled and diced
2 potatoes, peeled and diced
2 stalks celery, sliced
2 c. cauliflower flowerets
1 c. green beans, trimmed and snapped into 1/2-inch pieces
3 c. vegetable broth
1 t. salt
1 t. pepper
2 T. cornstarch
2 T. soy sauce
1/4 c. water
2 9-inch pie crusts

In a skillet over medium heat, cook onion, mushrooms and garlic in oil for 3 to 5 minutes. Stir frequently. Stir in remaining vegetables and broth. Bring to a boil; reduce heat and simmer. Cook until vegetables are just tender, about 5 minutes. Season with salt and pepper. In a small bowl, combine cornstarch, soy sauce and water. Stir until cornstarch has dissolved. Stir mixture into vegetables; simmer until sauce thickens. Roll out one pie crust and place in a 9" pie plate. Spoon filling evenly over crust. Roll out remaining crust and arrange over filling; crimp edges and vent top crust. Bake at 425 degrees for 30 minutes, or until crust is golden. Makes 6 servings.

BBQ Chicken Quiche

4 eggs, beaten
1 c. half-and-half
1 c. barbecued chicken, cubed
1/2 c. onion, finely chopped
9-inch pie crust

Combine all ingredients except pie crust; mix well. Pour into a 9" pie plate lined with pie crust; bake at 350 degrees for 40 minutes, or until eggs are set and top is golden. Makes 8 servings.

©2005 Favorite Recipes Press, LP

Potato Pie with Peppers

2 lbs. russet potatoes, peeled and sliced
1 onion, thinly sliced
1/4 c. olive oil
1/4 c. fresh basil, minced
2 t. salt
pepper to taste
1 red pepper, diced
1 yellow pepper, diced
8 phyllo pastry sheets
1 T. butter, melted

Combine potatoes, onion, oil, basil, salt and pepper; set aside. Line a 9" tart pan with phyllo sheets, folding them in half and overlapping them in the center of the pan so they resemble spokes in a wheel. The dough will overhang sides of pan. Transfer potato mixture to pan and top with diced peppers. Lift the ends of each pastry sheet up over the potatoes in a pinwheel pattern until potatoes are covered. Brush with melted butter; bake at 350 degrees for about 1-1/4 to 1-1/2 hours. Serves 6.

©2015 Gooseberry Patch

Breakfast Pot Pie

20-oz. pkg. frozen shredded hashbrowns, thawed
3 T. oil
1 c. shredded Swiss cheese
8 eggs, beaten
1 T. fresh chives, chopped
1/2 t. salt
1/4 t. pepper
1-1/2 c. cooked ham, cubed
3-oz. pkg. cream cheese, cubed
12-oz. tube refrigerated crescent rolls

In a skillet over medium-high heat, cook hashbrowns in oil until golden. Transfer potatoes to a greased 11"x7" baking pan; top with cheese. In a bowl, beat together eggs, chives, salt, pepper and ham. Pour into same skillet. Stir in cream cheese and cook until eggs are firm but moist. Spoon over Swiss cheese. Separate rolls into triangles. Roll up crescents only halfway and arrange over eggs with tips toward center. Bake at 375 degrees for 20 to 25 minutes, until rolls are golden. Serves 6 to 8.

©2015 THE COOKBOOK PEDDLER, INC.

Homestyle Tuna Pot Pie

2 9-inch pie crusts
12-1/2 oz. can tuna, drained
10-3/4 oz. can cream of potato soup
10-oz. pkg. frozen peas and carrots
1/2 c. onion, chopped
1/3 c. milk
1/2 t. dried thyme
salt and pepper to taste

Line an 8"x8" baking pan with one pie crust. Combine remaining ingredients and pour into crust; top with remaining crust. Seal and crimp edges; slit the top crust to vent. Bake at 375 degrees for 50 minutes, or until golden and bubbly. Serves 4 to 6.

©Gooseberry Patch · www.gooseberrypatch.com

Beefy Slow-Cooker Pot Pie

2 lbs. beef round steak, cubed
2 c. plus 3 T. all-purpose flour, divided
2 t. salt, divided
1/8 t. pepper
2 carrots, peeled and sliced
3 potatoes, peeled and sliced
1 onion, thinly sliced
16-oz. can whole tomatoes, drained
1 T. baking powder
1/4 c. shortening
3/4 c. milk

In a bowl, combine steak, 3 tablespoons flour, one teaspoon salt and pepper; toss to coat steak well. Place steak in a slow cooker. Add carrots, potatoes, onion and tomatoes; mix. Cover and cook on low setting for 8 hours. One hour before serving, remove steak mixture to a 2-1/2 quart casserole dish. Combine remaining flour, salt and baking powder. Cut in shortening until mixture resembles coarse crumbs. Add milk; stir well. Pat out on a floured surface; roll out to cover casserole dish. Bake, covered, at 425 degrees for 20 to 25 minutes. Makes 6 to 8 servings.

©Gooseberry Patch · www.gooseberrypatch.com

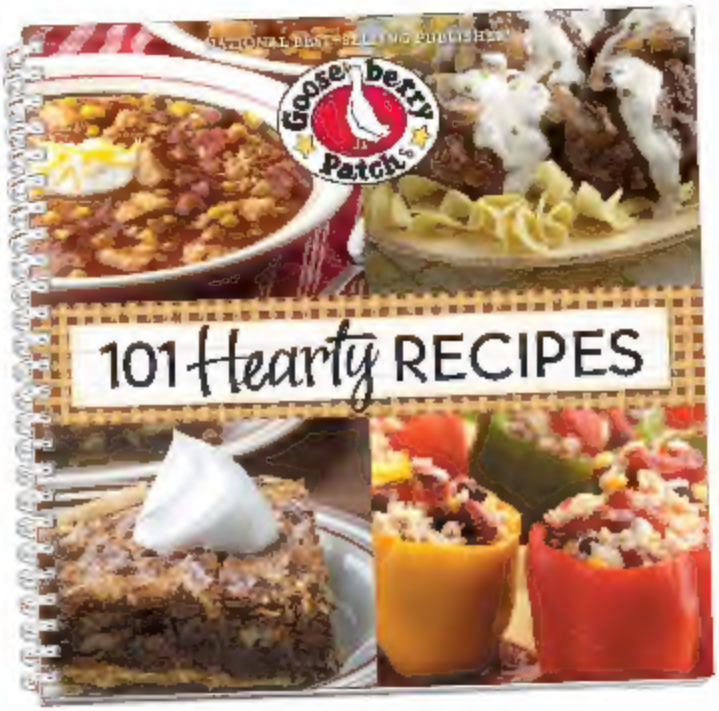
Deep-Dish Sausage Pizza Pie

16-oz. pkg. frozen bread dough, thawed
1 lb. sweet Italian pork sausage, casings removed
2 c. shredded mozzarella cheese
1 green pepper, diced
1 red pepper, diced
28-oz. can diced tomatoes, drained
3/4 t. dried oregano
1/2 t. salt
1/4 t. garlic powder
1/2 c. grated Parmesan cheese

Press dough into the bottom and up the sides of a greased 13"x9" baking pan; set aside. In a large skillet, crumble sausage and cook until no longer pink; drain. Sprinkle sausage over dough; top with mozzarella cheese. In the same skillet, sauté peppers until slightly tender. Stir in tomatoes and seasonings; spoon over pizza. Sprinkle with Parmesan cheese. Bake, uncovered, at 350 degrees for 25 to 35 minutes, until crust is golden. Makes 8 servings.

©Gooseberry Patch · www.gooseberrypatch.com

If you liked these recipes, you'll LOVE 101 Hearty Recipes, one of our best-selling cookbooks, now available as an eBook!



Visit www.gooseberrypatch.com to find the cookbook in a store near you or look for it wherever your favorite eBooks are sold!

Find us here too!

Join Our Circle of Friends

Find us on Facebook

Read Our Blog

Follow us on twitter

You Tube

Find Gooseberry Patch in Your Neighborhood

©Gooseberry Patch · www.gooseberrypatch.com